



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Green Olives

Effective date September 8, 1967

This is the second issue, as amended, of the United States standards for Grades of Green Olives published in the **FEDERAL REGISTER** of August 9, 1967 (32 FR 11467) to become effective September 8, 1967. This issue supersedes the second issue, which has been in effect since January 3, 1967.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issues by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

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Authority:	Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

§52.5441 Product description.

Green olives are completely fermented and cured fruit of the olive tree (*Olea europaea*) which have been prepared from a firm fruit of suitable maturity and variety that have been properly treated to partially remove the characteristic bitterness. The cured olives and the brine packing media have a pH or not more than 4.00 and a sodium chloride content of not less than 6.00 percent. Not more than a trace of reducing sugars may be present. Suitable garnishes, spices, seasoning ingredients, or any other ingredient(s) permitted under the Federal Food, Drug, and Cosmetic Act may be added.

§52.5442 Types of green olives pack.

- (a) **Thrown pack** means green olives packaged without regard to placement or arrangement within the package.
- (b) **Placed (or stick) pack** means green olives packaged in such a manner as to indicate that the individual olives have been carefully positioned in a definite pattern.

§52.5443 Styles of green olives.

- (a) **Whole** or **plain** green olives are those which have not been pitted.
- (b) **Pitted** green olives are these from which the pits have been removed.
- (c) **Stuffed** green olives are pitted green olives that have
 - (1) pimento;
 - (2) onion;
 - (3) almond;
 - (4) celery; or
 - (5) any other suitable ingredient stuffed into the pit cavity.
- (d) **Halved** green olives are pitted green olives that have been cut lengthwise into two approximately equal parts.
- (e) **Sliced** green olives are pitted green olives cut into parallel slices of fairly uniform thickness.

- (f) **Chopped or Minced** (or **Relish-type**) green olives are small random-sized cut pieces or cut bits prepared from pitted green olives.
- (g) **Broken pitted** or **Salad pack** green olives are pitted olives--broken or stuffed--that have not been cut or sliced.

§52.5444 Grades of green olives.

- (a) **U.S. Grade A** (or **U.S. Fancy**) is the quality of whole, pitted, stuffed, halved, and sliced green olives that:
 - (1) Have similar varietal characteristics;
 - (2) have normal flavor and odor;
 - (3) have good color;
 - (4) are practically uniform in size in whole, pitted, and stuffed styles of single sizes;
 - (5) are practically free of defects;
 - (6) have good character; and
 - (7) score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.
- (b) **U.S. Grade B** (or **U.S. Choice**) is the quality of whole, pitted, stuffed, halved, sliced, and chopped or minced styles of green olives that:
 - (1) Have similar varietal characteristics;
 - (2) have normal flavor and odor;
 - (3) have reasonably good color;
 - (4) are reasonably uniform in size in whole, pitted, and stuffed styles of single sizes;
 - (5) are reasonably free of defects;
 - (6) have reasonably good character; and

- (7) score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.
- (c) **U.S. Grade C** (or **U.S. Standard**) is the quality of whole, pitted stuffed, halved, sliced, chopped, or minced, and broken pitted styles of green olives that:
 - (1) Have similar varietal characteristics;
 - (2) have normal flavor and odor;
 - (3) have fairly good color;
 - (4) are fairly uniform in size in whole, pitted, and stuffed styles of single sizes;
 - (5) are fairly free of defects;
 - (6) have fairly good character; and
 - (7) score not less than 70 points when scored in accordance with the scoring system outlined in the subpart.
- (d) **Substandard** is the quality of any style of green olives that fails to meet the applicable requirements of U.S. Grade C.

§52.5445 Sizes of whole style green olives.

- (a) **General.**
 - (1) The count for green olives is calculated on the basis of the drained weight of the olives from all sample units comprising the sample.
 - (2) The **counts per pound** in Table I are expressed as a range in count from the minimum to maximum number for a stated size. Where a single approximate count per pound is stated, it is an additional expression representing the approximate midpoint within the count range.
 - (3) The **approximate counts per kilo** in Table I are alternative or supplemental expressions to "counts per pound" but are not exact equivalents. Where two or more count ranges are stated for an illustrated size, any of such count ranges may be used to describe the size illustrated.

(b) Determining compliance--

(1) Single size. Green olives shall be considered of a single size designation if the olives:

(i) Are at least fairly uniform in size as defined in §52.5452 (d); and

(ii) Are within the count range for such size.

(iii) Are within the count range for such size.

(2) Mixed sizes. Green olives shall be considered **Mixed sizes** when the olives are not classifiable as a single size.

§52.5446 Size of pitted and stuffed styles of green olives.

The size designation for pitted and stuffed styles of green olives shall be that of the single size or a blend of sizes which conforms most closely to the size or sizes illustrated in Table I.

§52.5447 Recommended minimum drained weights.

(a) General. The minimum drained weight recommendations for the various styles in Table II and Table III are not incorporated in the grade of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.

(b) Method for determining drained weight. The drained weight of green olives is determined by emptying the container contents upon a U.S. Standard No. 8 sieve, of proper diameter, containing 8 meshes to the inch (0.0937-inch, ± 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of 1 quart size containers and smaller, and a sieve 12 inches in diameter for larger containers.

**Table II - Recommended Minimum Drained Weights for Green Olives
(Whole, Pitted, and Stuffed Styles)**

Container sizes ¹	1/2 pint		1 pint		1 quart		1 gallon
	Whole	Pitted and stuffed	Whole	Pitted and Stuffed	Whole	Pitted and stuffed	Whole
Size designations	Ounces	Ounces	Ounces	Ounces	Ounces	Ounces	Ounces
Subpetite; Petite	5-1/2	4	11	9	22	18	88
Small; Select; Standard(s)	5	3-3/4	10	8	21	17	88
Medium	5	3-3/4	10	8	21	17	88
Large	5	4	10	8-1/2	21	18	88
Extra Large	5	4	10	8-1/2	21	18	88
Mammoth	4-3/4	4	10	8-1/2	21	18	88
Giant	4-1/2	3-3/4	9-1/2	8	20-1/2	17	86
Jumbo	4-1/2	3-3/4	9-1/2	8	20-1/2	17	86
Colossal	4-1/2	3-3/4	9-1/2	8	20-1/2	17	86
Super Colossal	4-1/2	3-1/2	9	7-1/2	19	16-1/2	86
Mixed sizes	5	4	10	8-1/2	21	18	88

Table III - Recommended Minimum Drained Weights for Green Olives (Halved, Chopped, or Minced, Sliced, and Broken Pitted Styles)

Container sizes ¹	4.4 ounces	1 pint	1 quart	1 gallon
Styles	Ounces	Ounces	Ounces	Ounces
Halved	2-1/4	7-1/2	15	72
Chopped or minced	4-1/2	15-1/2	31	122
Sliced	2-1/4	7-1/2	15	72
Broken pitted	7-1/2	15	72

¹ Recommended minimum drained weights for other container sizes are proportionate to the 1 quart recommendations for the applicable style.

§52.5448 Compliance with recommended minimum drained weights.

Compliance with the recommended minimum drained weights for green olives is determined by averaging the drained weights from all the containers which are representative of a specific lot and such lot is considered as meeting the recommendations if the following criteria are met:

- (a) The average of the drained weights from all of the containers meets the recommended minimum drained weight; and
- (b) The drained weights from the containers which do not meet the minimum recommended drained weight are within the range of variability for good commercial practice.

§52.5449 Ascertaining the grade of a sample unit.

- (a) **General.** In addition to considering other requirements outlined in the standards the following quality factors are evaluated.
 - (1) Factor not rated by score points.
 - (i) Flavor and odor.
 - (2) Factors rated by score points. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given each factor are:

Factors:	Points
Color	20
Uniformity of size	20
Absence of defects	30
Character	<u>30</u>
Total Score	100

§52.5450 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, **18 to 20 points** means 18, 19, or 20 points).

§52.5451 Color.

- (a) **General.** The evaluation of color shall be determined immediately after the container has been opened and, as applicable for the style, is based upon the exterior color, the interior fresh color, and general appearance. The exterior color of **halved** style is determined on the uncut surfaces.
- (b) **"A" classification.** Green olives that have good color may be given a score of 18 to 20 points. **Good flavor** has the following meaning for the applicable styles:

 - (1) **Whole; pitted; stuffed; halved.** The olives have a practically uniform bright yellow-green to green exterior color that is characteristic of the variety, a light colored flesh, and not more than a percent, by count, or the olives or units thereof may vary from such color that is typical of the variety form which prepared: **Provided**, that in stuffed style or when garnish is added the stuffing or garnish shall have a good characteristic color typical of the product used.
 - (2) **Slice.** The general color of the olives is normal and typical of these styles prepared from olives having at least reasonably good color and when garnish is added the garnish shall have a good characteristic color typical of the product used.
- (c) **"B" classification.** Green olives that have reasonably good color may be given a score of 16 or 17 points. **Reasonably good color** has the following meaning for the applicable styles:

 - (1) **Whole; pitted; stuffed; halved.** The olives have a reasonably uniform yellow-green to green exterior color, a light colored flesh, and not more than 10 percent, by count, of the olives or units thereof may vary from such color that is typical of the variety from which prepared: **Provided**, that in stuffed style or when garnish is added the stuffing or garnish shall have a reasonably good characteristic color typical of the product used.
 - (2) **Sliced; chopped; or minced.** The general color of the olives is normal and typical of the styles prepared from olives having at least fairly good color and when garnish is added the garnish shall have a reasonably good characteristic color typical of the product used.

- (c) **"C" classification.** Green olives that have fairly good color may be given a score of 14 or 15 points. Green olives that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). **Fairly good color** has the following meaning for the applicable styles:
- (1) **Whole; pitted; stuffed; halved.** The olives have a fairly uniform yellow-green to green exterior color, may have a variable colored flesh, and not more than 20 percent, by count, of the olives or units thereof may vary from such color that is typical of the variety from which prepared: **Provided**, that in stuffed style or when garnish is added the stuffing or garnish shall have a fairly good characteristic color typical of the product used.
 - (2) **Sliced; chopped or minced.** The general color of the olives is normal and varies more markedly than these styles prepared from olives with fairly good color.
 - (3) **Broken pitted.** The general color of the olives, is normal and may be variable, but is typical of this style prepared from olives with fairly good color.
- (e) **"SStd" classification.** Green olives that are extremely dull grey-green, dark, oxidized, or have other abnormal color or than fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.5452 Uniformity of size.

- (a) **General.**
- (1) Uniformity of size refers to the variation in diameters of whole, pitted, and stuffed styles. **Diameter** means the shortest measurement at the greatest diameter thickness of the olive when measured at right angles to the pit or pit cavity.
 - (2) The factor of uniformity of size is not applicable to mixed sizes or to halved, sliced, chopped, or minced, and broken pitted styles; and is not scored. For mixed sizes and these styles the sum of the scores for the other factors (color, defects, and character) is multiplied by 10 and divided by 8, dropping any fractions, to determine the total score.

- (b) **"A" classification.** Whole, pitted, and stuffed style green olives of a single size that are practically uniform in size may be given a score of 18 to 20 points. **Practically uniform in size** means that of all the olives, the variation in diameters does not exceed 1/8 inch; and in 90 percent, by count, that are most uniform in diameter, the olive with the largest diameter does not exceed the olive with the smallest diameter by more than 1/16 inch.
- (c) **"B" classification.** Whole, pitted, and stuffed style green olives of a single-size that are reasonably uniform in size may be given score of 16 or 17 points. **Reasonably uniform in size** means that of all the olives, the variation in diameters does not exceed 3/16 inch; and in 80 percent, by count, that are most uniform in diameter, the olive with the largest diameter does not exceed the olive with the smallest diameter by more than 1/16 inch. Green olive of subpetite size (or olives of whole style that count 181 to 220 per pound) shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product.
- (d) **"C" classification.** Whole, pitted, and stuffed style green olives of a single size that are fairly uniform in size may be given a score of 14 or 15 points. Green olives that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). **Fairly uniform in the size** means that of all the olives, in 60 percent, by count, that are most uniform in diameter the olive with the largest diameter does not exceed the olive with the smallest diameter by more than 1/16 inch. Olive of whole style that count 221 to 275 per pound shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the product.
- (c) **"SStd" classification.** Green olives of whole style that have an average count of more than 275 per pound or that otherwise fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.5453 Absence of defects.

- (a) **General.** Absence of defects refers to the degree of freedom from harmless extraneous material, pit material, stem and portions thereof, blemishes, wrinkles, mutilated olives, internal gas pockets, and from any other defects which affect the appearance or edibility of the product.

(b) **Definitions of defects--**

- (1) **Harmless extraneous material.** **Harmless extraneous material** means any vegetable substance that is harmless.
- (2) **Pit material.** **Pit material** is classified as follows:
 - (i) **Pit** means any whole pit in other than whole olives, whether loose or partially attached to the flesh.
 - (ii) **Piece of pit** means any portion of pit regardless of size in pitted, stuffed, halved, sliced, or broken pitted styles.
 - (iii) **Fragments of pit** means any portion of pit in chopped or minced style that weighs more than 5 milligrams.
- (3) **Stem.** A **stem** or any portion thereof that measures $\frac{3}{32}$ inch or less from the shoulder of the olive is not considered a defect. Stems are classified as follows:
 - (i) A **minor stem** is a stem or portion thereof that measures more than $\frac{3}{32}$ inch, but not more than $\frac{5}{32}$ inch, from the shoulder of the olive.
 - (ii) A **major stem** is a stem or portion thereof that measures more than $\frac{5}{32}$ inch from the shoulder of the olive.
- (4) **Blemishes.** **Blemishes** mean dark-colored surface marks which may or may not penetrate into the flesh or internal discoloration. Blemishes are classified as follows:
 - (i) **Insignificant blemishes** are surface marks which do not penetrate perceptibly into the flesh and which individually or collectively do not more than slightly affect the appearance of the olive or unit.
 - (ii) **Minor blemishes** are surface marks which do not penetrate perceptibly into the flesh and which individually or collectively materially affect the appearance of the olive or unit.
 - (iii) **Major blemishes** include:

- (a) Surface marks or similar injury which may or may not be associated with a soft texture below the skin and which individually or collectively seriously affect the appearance or edibility, or both of the olive or unit;
 - (b) Surface marks or bruises or similar injury which penetrate perceptibly into the flesh and which individually or collectively seriously affect the appearance or edibility, or both, of the olive or unit; and
 - (c) Internal discolorations of any type, or intensity, involving any portion of the flesh.
- (5) **Wrinkles.** Classification of wrinkles shall be determined while olives are moist and any increase in wrinkling due to dehydration after removing from the container shall not be considered. Wrinkles are classified as follows:
 - (i) **Insignificant wrinkles** are those which are hairline in appearance and approximate less than 1/64 inch in width and, regardless of area covered, are not considered as defects.
 - (ii) **Minor wrinkles** are those which approximate 1/64 inch but not more than 1/32 inch in width and cover not more than approximately one-sixth of the area of the olive.
 - (iii) **Major wrinkles** are:
 - (a) Minor wrinkles which cover more than one-sixth of the area on the olive; or
 - (b) are wrinkles which are more than 1/32 inch in width and cover more than approximately one-sixth of the area of the olive.
- (6) **Mutilated.** A **mutilated** olive in whole, pitted, or stuffed styles means an olive that is so pitter-torn or damaged by other means that the entire pit cavity is exposed or the appearance of the olive is seriously affected to the same degree.
- (7) **Internal gas pockets.** Internal gas pockets that exceed 1/8 inch in length.

- (c) **"A" classification.** Green olives of whole, pitted, stuffed, halved, and sliced styles that are practically free of defects may be given a score of 27 to 30 points. **Practically free of defects** means that the green olives are practically free of any defects not specifically mentioned and that these defects may no more than slightly affect the appearance or edibility of the olives; that the packing media of stuffed olives is practically free of detached pieces of stuffing; that the overall appearance of the product is not materially affected by olives or units with insignificant blemishes; and in addition, that the specifically mentioned defects do not exceed the allowances for U.S. Grade A set forth in Tables IV or V, as applicable.
- (d) **"B" classification.** Green olives of whole, pitted, stuffed, halved, sliced, and chopped or minced styles that are reasonably free of defects may be given a score of 24 to 26 points. Green olives that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score of the product (this is a limiting rule). **Reasonably free of defects** means that the green olives are reasonably free of any defects not specifically mentioned and that these defects may more than slightly, but not materially, affect the appearance or edibility of the olives; that the packing media of stuffed olive is reasonably free of detached pieces of stuffing; that the overall appearance of the product may be materially affected by olives or units with insignificant blemishes; and, in addition, that the specifically mentioned defects do not exceed the allowances for U.S. Grade B set forth in Tables IV or V, as applicable.
- (e) **"C" classification.** Green olives of whole, pitted, stuffed, halved, sliced, chopped or minced, and broken pitted styles that are fairly free of defects may be given a score of 21 to 23 points. Green olives that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). **Fairly free of defects** means that the olives are fairly free of any defects not defects may materially, but not seriously, affect the appearance and edibility of the olives; that the packing media of stuffed olives is fairly free of detached pieces of stuffing; that the overall appearance of the product may be seriously affected by olives or units with insignificant blemishes; and, in addition, that the specifically mentioned defects do not exceed the allowances for U.S. Grade C set forth in Tables IV or V, as applicable.
- (f) **"SStd" classification.** Green olives that fail to meet the requirements of paragraph (e) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

Table IV - Defect Allowances Green Olives for Whole-Pitted-Stuffed-Halved Styles

Defects	U.S. Grade A or U.S. Fancy	U.S. Grade B or U.S. Choice	U.S. Grade C or U.S. Standard			
Maximum (on an average) per 100 whole, pitted, or stuffed olives or per 200 halved olives						
Harmless extraneous material . .	1 piece	2 pieces	3 pieces.			
Pit material (pitted, stuffed, and halved styles).	1 pit or piece of pit	2 pits or pieces of pits	3 pits or pieces of pits.			
Stems: minor and major.	Total of 6 but not more than 3 major stems.	Total of 10 but not more than 5 major stems.	Total of 20 but not more than 10 major stems.			
Darkened or blemished stuffing material (stuffed style)	5 olives	7 olives	10 olives			
	Total and limiting (maximum) percentages by count of olives with defects stated					
	Total	Provided these limits are not exceeded	Total	Provided these limits are not exceeded	Total	Provided these limits are not exceeded
Blemished: minor and major. Wrinkles: minor and major.	10 percent by count	5 percent major blemished or major wrinkles (combined).	15 percent by count	10 percent major blemishes or major wrinkles (combined).	25 percent by count.	15 percent major blemishes or major wrinkles (combined).
Olives with internal gas pockets/mutilated olives.		3 percent with internal gas pockets and/or mutilated		10 percent with internal gas pockets 5 percent, mutilated		15 percent with internal gas pockets, 8 percent mutilated

Table V - Defect Allowances- Green Olives for Sliced - Chopped - Broken Pitted Styles

Defects	Broken pitted style	Sliced Style	Sliced; chopped styles	Sliced; chopped styles
	U.S. Grade C or U.S. Standard	U.S. Grade A or U.S. Fancy	U.S. Grade B or U.S. Choice	U.S. Grade C or U.S. Standard
	Maximum (per pound of drained olives - average)			
Harmless extraneous material	2 pieces	These or any other defects (including pieces of pits and fragments) do not more than slightly affect the appearance or edibility of the product.	These or any other defects (including pieces of pits and fragments) do not materially affect the appearance or edibility of the product.	These or any other defects(including pieces of pits and fragments) do not seriously affect the appearance or edibility of the product.
Pit material	2 pits or pieces of pit.			
Stems: Minor and Major.	4 stems.			
Olives that are blemished by minor and/or major blemishes.	Maximum (by weight of drained olives) 15 percent.			

§52.5454 Character.

- (a) **General.** Character refers to the firmness, crispness, and texture characteristic for the variety and the condition of the epidermal tissue.
- (b) **Definition of term.**
 - (1) **Slip skin** refers to epidermal tissue that has become loosened and/or detached from the underlying flesh of the olive.
- (c) **"A" classification.** Green olives of whole, pitted, stuffed, halved, and sliced styles that have good character may be given a score of 27 to 30 points. **Good character** means that the olives have a uniform tender texture that is characteristic of the variety and that is firm, crisp, and fleshy; and that the olives are practically free of slip skins.
- (d) **"B" classification.** Green olives of whole, pitted, stuffed, halved, sliced and chopped or minced styles that have reasonably good character may be given a score of 24 to 26 points. Green olives that score into this classification shall not be graded above U.S. Grade B regardless of the total score (this is a limiting rule). **Reasonably good character** means that the olives have a reasonably uniform tender texture that is characteristic of the variety; that there may be a moderate variation in the firmness, crispness, and fleshiness; and that the olives are reasonably free of slip skins.
- (e) **"C" classification.** Green olives of whole, pitted, stuffed, halved, sliced, chopped or minced, and broken pitted styles that have fairly good character may be given a score of 21 to 23 points. Green olives that score into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). **Fairly good character** means that the olives have a fairly good texture that is typical of the variety; that they may vary from fairly firm and crisp to fairly hard and tough; and that the olives are fairly free of slip skins.
- (f) **"SStd" classification.** Green olives that fail to meet the requirements of paragraph (e) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.5455 Definition of terms.

- (a) **Completely fermented olives** means that the olives and brine contain not more than a trace of reducing sugars.

- (b) **Normal flavor and odor** means that the green olives are free of any objectionable flavors or odors including, but not limited to Zapatera and/or butyric acid flavor or odors.
- (c) **Garnishes** means diced, cut, or chopped pimento or sweet pepper; sliced, cut, chopped, or whole onions; sliced, cut, or chopped ripe olives; or other similar ingredients.

§52.5456 Methods of analysis.

The reducing sugars and salt in green olives are determined in accordance with the latest official method outlined in Official Methods of Analysis of the Association of Official Analytical Chemists or any other method that gives equivalent results.

§52.5457 Ascertaining the grade of a lot.

The grade of a lot of green olives covered by these standards is determined by the procedures set forth in the **Regulations Governing Inspection and Certification of Processed Products Thereof, and Certain Other Processed Food Products** (§52.1 through §52.87).

§52.5458 Score sheet for green olives.

Number, size and kind of container			
Label (including size declaration)			
Container marks or identification			
Net weight (ounces)			
Vacuum (inches) if any			
Drained weight (ounces)			
Type of pack			
Size			
Style			
Average count per pound (whole style)			
pH			
Percent NaCl (sodium chloride)			
Factors		Score Points	
Color	20	"A"	18-20
		"B"	16-17
		"C"	14-15 <u>1/</u>
		"D"	0-13 <u>1/</u>
Uniformity of size	20	"A"	18-20
		"B"	16-17 <u>2/</u>
		"C"	14-15 <u>1/</u> & <u>3/</u>
		"D"	0-13 <u>4/</u>
Absence of defects	30	"A"	27-30
		"B"	24-26 <u>1/</u>
		"C"	21-23 <u>1/</u>
		"D"	0-20 <u>1/</u>
Character	<u>30</u>	"A"	27-30
		"B"	24-26 <u>1/</u>
		"C"	21-23 <u>1/</u>
		"D"	0-20 <u>1/</u>
Total Score	100		
Normal Flavor and odor			
Grade			

- 1/ Indicates limiting rule.
 2/ Limiting rule for Subpetite size.
 3/ Limiting rule for sizes counting 221 to 275 per pound.
 4/ Limiting rule for sizes counting more than 275 per pound.

The U.S. Standards for Grades of green Olives (which is the second issue) contained in this subpart, shall become effective 60 days after the date of publication hereof the **FEDERAL REGISTER** and will thereupon supersede the U.S. Standards for Grades of Green Olives which have been in effect since June 2, 1946

Dated: October 28, 1966.

G.R. Granger
Deputy Administrator
Marketing Services

Published in the Federal Register of November 4, 1966 931 F.R. 14249)
Correction published in the Federal Register November 30, 1966 (31 F.R. 15019
Amendment published in the Federal Register August 9, 1967 (32 F.R. 11467)